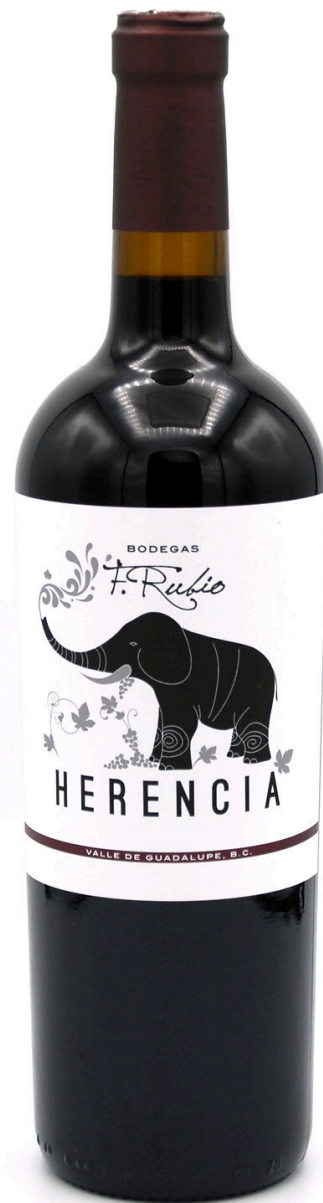


The Rubio Estate

- Their southwestern facing vineyard site is located 14 miles from the Pacific in Valle de Guadalupe at an elevation of 1,150 ft.
- Vineyards are farmed organically.
- Situated higher on the valley wall than most estates, their vineyards have the best access to fresh water and are slightly cooler than other sites.
- Soil composition in their vineyard is decomposed granite and clay.
- They are the definition of a family run winery – all grapes are picked by hand and every family member has a role in an aspect of the operation. The tribe stays together.
- The elephants on the labels each represent specific members of the family. The animal serves as a symbol of the fact that elephants always operate in packs or family units and have the survival strategy of surrounding, (rather than out running as is the strategy of survival for many species) the young, fragile and old members of the community when under attack. If you visit their winery, you find their father running the tastings, their mother serving the food, the cousin making the wine, the younger brother running the kitchen, etc.

Total production: 10 acres under vine, 6 wines, 4,000 cases



2018 Herencia Tinto - Bodegas F. Rubio

Tasting Notes and Drinking Window:

Without a single stir of the first glass poured, this wine conveys balance through the aromatics. After the slightest coaxing its voice comes singing forth. The dominant notes in the scale are red cherry, cranberry, black berry, spice box, forest floor, and freshly peeled apple. All of this carries through to the palate with incredible precision, a quality that gives the wine a sense of continuity. Beautifully balanced on only registering as a medium bodied wine despite the varietals, this Valle at its finest.

950 cases made

Drinking window: upon release - 10 years

Vintage:

2018

Blend:

50% Cabernet Sauvignon, 30% Merlot, 20% Malbec

Producer:

Bodegas F. Rubio

Winemaker:

Alberto Rubio - Mexican

Vineyards:

Valle de Guadalupe, ejido of El Porvenir - Estate vineyards are 11 years old and planted in soil of clay and decomposed sandstone mix. At 1,150 ft, the site is one of the highest on the valley wall and has a gentle slope that faces southwest.

Aging:

15 months in 1st use French oak barrels

Farming:

Organic, sustainable

Alcohol:

14.0%